



*The Orient Express*

*Aperitifs*

Based on 48 ml. (1 oz.)

Champagne Cocktail	4.00	Benedictine	3.00
Dubonnet	2.50	B & B	3.50
Harvey's Bristol Cream (2 oz.)	2.75	Bailey's Irish Cream	2.75
Sherry Dry Sack (2 oz.)	2.75	Contreau	2.50
Lillet Blanc (3 oz.)	2.50	Gambuise	3.00
Sweet Vermouth	2.50	Grand Marnier	3.50
Americano - Campari, Sweet Vermouth & Soda	3.50	Creme de Menthe	2.50
Kokhwa	2.50	Irish Mist	2.75
Peter Heering	2.50	Tia Maria	2.75
Cocktails		Scotch, Rye, Bourbon, Gin, Vodka & Rum	
Black Russian	3.50	Cutty Sark	2.75
Bloody Mary	2.50	Johnnie Walker Red	2.75
Brown Cow	2.50	Canadian Club	2.75
Collins	2.50	Old Grand-Dad Bourbon	2.75
Daiquiri	2.50	Tanqueray Gin	2.75
Gimlet	2.50	Beefeater Gin	2.75
Mai Tai	3.50	Captain Morgan Rum	2.75
Manhattan	3.00	Ron Bacardi Rum	2.75
Martini	3.00	Smirnoff Vodka	2.75
Piña Colada	3.50	Heublein Vodka	2.75
Plaister Punch	3.50	Ballantine 12 Years	3.00
Rusty Nail	3.50	Johnnie Walker Black	3.00
Screw Driver	2.50	Chivas Regal	3.00
Slings	3.50	Hog & Haig Pinch	3.00
Sours	2.50	Crown Royal	3.00
Slinger	3.50		
Tequila Sunrise	2.50		
Wallbanger	3.50		
Zombie	4.95		

*Cognac*

	48 ml. (1 oz.)	Re-corked Cider	200 ml. Bottle
Courvoisier V.S.O.P.	3.50		65.00
Hennessy V.S.O.P.	3.50		65.00
Remy Martin V.S.O.P.	3.50		65.00
Courvoisier Napoleon	5.00		100.00
Hennessy X.O.	6.00		120.00
Hennessy Paradis	15.00		300.00

*Champagnes & Sparkling Wines*

	48 ml. Bottle
Freixenet, Cordon Negra, Brut	15.00
Dionhard Lila Imperial	18.00
Asti Spumante, Martini & Rossi	22.00
Miono's Extra Dry	42.00
Miono's "Cordon Rouge"	48.00
Möet & Chandon Brut	48.00
Möet & Chandon "Cuvée Dom Pérignon" 1975	100.00

Prices do not include Ontario Sales Tax

*Liqueurs*

Based on 48 ml. (1 oz.)

Champagne Cocktail	4.00	Benedictine	3.00
Dubonnet	2.50	B & B	3.50
Harvey's Bristol Cream (2 oz.)	2.75	Bailey's Irish Cream	2.75
Sherry Dry Sack (2 oz.)	2.75	Contreau	2.50
Lillet Blanc (3 oz.)	2.50	Gambuise	3.00
Sweet Vermouth	2.50	Grand Marnier	3.50
Americano - Campari, Sweet Vermouth & Soda	3.50	Creme de Menthe	2.50
Kokhwa	2.50	Irish Mist	2.75
Peter Heering	2.50	Tia Maria	2.75
Cocktails		Scotch, Rye, Bourbon, Gin, Vodka & Rum	
Black Russian	3.50	Cutty Sark	2.75
Bloody Mary	2.50	Johnnie Walker Red	2.75
Brown Cow	2.50	Canadian Club	2.75
Collins	2.50	Old Grand-Dad Bourbon	2.75
Daiquiri	2.50	Tanqueray Gin	2.75
Gimlet	2.50	Beefeater Gin	2.75
Mai Tai	3.50	Captain Morgan Rum	2.75
Manhattan	3.00	Ron Bacardi Rum	2.75
Martini	3.00	Smirnoff Vodka	2.75
Piña Colada	3.50	Heublein Vodka	2.75
Plaister Punch	3.50	Ballantine 12 Years	3.00
Rusty Nail	3.50	Johnnie Walker Black	3.00
Screw Driver	2.50	Chivas Regal	3.00
Slings	3.50	Hog & Haig Pinch	3.00
Sours	2.50	Crown Royal	3.00
Slinger	3.50		
Tequila Sunrise	2.50		
Wallbanger	3.50		
Zombie	4.95		

*The Orient Express*

*White Wines (Imported)*

201	Saare Bolla	750 ml	12.00
202	Mouton-Cadet, Bordeaux Blanc		14.00
203	Château Bonnet, Côte-D'Or-Vézelay	1978	14.00
204	Blanc Chaumettes, Bourgogne Chardonnay		16.00
205	Chardonnay L'aTour, Bourgogne	1979	20.00
206	Chablis, Moreau		20.00
207	Chablis, Jaffelin	1980	33.00
208	Pouilly-Fuissé, Bouchard Père et Fils	1980	32.00
209	Chablis Grand Cru, "Grenouilles" (M. Moreau)	1979	42.00
210	Hirschener Spiegelberg, Kabinett		15.00
211	Bernkasteler Kurfürstlan, Riesling (Moselle)		15.00
212	Piesporter Michelberg, G.Moselle	1981	16.00
213	Rüdesheimer Rosengarten, Spätlese	1979	18.00
214	Kreiser Graugau Grüner (Veltliner) Spätlese (750 ml.)		15.00
215	Senger Schloss Saarfelscher Schlossberg Auslese (V. Veltliner) (1980)	1976	32.00
216	Liebfraumilch, D. Hün. Sichel		14.00
217	Gewürztraminer, D. Spoff and Grön (Alsace)		19.00

*Rose Wines (Imported)*

241	Matens	12.00
242	Monemissa, Côte-du-Rhône	13.00

*Red Wines (Imported)*

251	Domam de La Tour, Rhône	13.00
252	Mouton-Cadet, Rothschild, Bordeaux	16.00
253	Saint Emilion, Bordeaux	18.00
254	Château Pufromage, Bordeaux Supérieur	19.00
255	Château Rauzier (Montagne-St. Émilion)	1978
256	Château La Tour, Haut-Vézelay (St. Estèphe)	42.00
257	Baujolais, Supérieur, Bouchard Vézé et Fils	17.00
258	Châteauneuf-du-Pape, Monemissa	22.00
259	Côte de Beaune-Villages, J. Drouhin	1979
260	Amarone Classico, Valpolicella	1975

	125 ml. (6 oz.)	125 ml.	125 ml.
Canadian, Medwin-Dry	2.50	6.00	11.00
French, Dry	3.00	7.00	13.00

*Red House Wines*

French, Dry	3.00	7.00	13.00
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*Beers & Ale*

Canadian	1.70	Coffee	.75
Imported	2.50	Milk	.75

Prices do not include Ontario Sales Tax

Soft Drinks .75

188 PITT STREET WEST, WINDSOR, ONT.  
TELEPHONE 258-8100



東成大酒樓

## Appetizers

1 宜興白肉	Slices of Cold Pork with Garlic and Saybeans (Szechuan)	2.95
2 蒜椒蝦子	Escargot in Black Bean and Garlic Sauce (Szechuan)	3.95
3 芝麻蝦子	Deep-Fried Mincd Shrimp on Toast coated with Sesame (Szechuan)	3.95
4 竹絲冷盤	Assorted Cold Cuts (for Two) (Peking)	6.50
5 醉雞	Cold Chicken prepared with Wine (Peking)	2.95
6 雞絲拌海哲	Cold Shredded Chicken with Sliced Jelly Fish (Peking)	2.50
7 百花龍圓卷	Sliced Egg Rolls stuffed with Shrimp and Ham (Peking)	2.95
8 春卷	Spring Rolls (2) (Canton)	1.50
9 五柳鮮筍卷	Deep-Fried Wantans (Canton)	2.50
10 百花蟹蟹球	Deep-Fried Crab Claw stuffed with Minced Shrimp (Canton)	2.95
11 雞絲炸蝦丸	Deep-Fried Shrimp Balls (Canton)	3.50
12 鮮味淡菜	Fresh Mussels in Black Bean and Garlic Souce (Canton)	3.50
13 鮭炸鰆魚	Deep-Fried Sliced Cuttle Fish (Canton)	2.95
14 蟹汁叉燒	Bar-B-Q Pork and Bar-B-Q Spare Ribs (Canton)	2.50
15 日本魚生	Sashimi - Tender-Raw Seafood served with Wasabi Mustard (Japan)	5.75
16 日本鮭魚	Shake Kansai - Japanese Smoked Salmon (Japan)	5.00
17 日本太歲	Ebi-Grilled Jumbo Shrimps served with Japanese Souce (Japan)	4.95
18 湖州直水鴨	Sliced Steamed Goose or Duckling served cold with Chopped Garlic in Vinegar (Chiu Chow) (for Two)	6.95
19 串燒台灣鰻	Bar-B-Q Shrimps on Bamboo Skewers (Taiwan)	4.00
20 何多中華燒肉串	Char-Brailed Skewers of Beef, Chicken and Pork served with Hot Souce (Singapore)	4.50

## Soups

21 酸辣湯	Sour and Peppery Soup with Shredded Meat, Vegetables and Bean Curd (for Two) (Szechuan)	4.95
22 拌姜肉丸湯	Clear Soup with Shredded Pork and Pickled Vegetable (for Two)	4.95
23 七彩鴨絲羹	Clear Duck Soup with Mushrooms and Bamboo Shoots (for Two) (Peking)	5.50
24 北海道海鮮湯	Seafood Soup and Mushrooms (for Two) (Peking)	5.50
25 什錦火腿湯	Diced Winter Melon with Assorted Meat Souce (for Two) (Peking)	5.50
26 竹筍雲吞湯	Wonton Soup (Canton)	2.50
27 西湖牛肉羹	Minced Beef and Egg White Soup (for Two) (Canton)	5.50
28 金鱗魚肉羹	Shark's Fin Soup with Shredded Chicken (Canton)	6.95
29 雞絲燙肚羹	Shredded Chicken & Dried Scallop Souce (for Two) (Canton)	6.50
30 豬肉燙肚羹	Shredded Pork Clear Souce with Bean Curd (Taiwan)	6.50
31 豉油燙肉羹	Shredded Ahalone, Chicken, Pork and Ham Souce (Shanghai) (for Two)	2.95

## Pasta

32 香油餅	Green Onion Pancakes (Shanghai)	1.95
33 雞肉餃	Pan-Fried Dumplings with Minced Pork Filling (Peking)	2.50
34 雞肉卷	Steamed Bread Rolls (Peking)	1.50
35 雞肉餃	Pan-Fried Rice Vermicelli with Diced Shrimp and Shredded Meat, Spicy (Singapore)	7.50
36 雞肉麵	Brased Noodles with Crispy Meat Souce (Canton)	9.50
37 茶葉麵	Orient Express Fried Chinese Noodles (Canton)	9.50
38 茶葉麵	Orient Express Fried Rice (Young Chiu)	5.95
39 茶葉麵	Orient Express Chinese Noodles in Souce (Young Chiu)	9.50
40 茶葉	Steamed Rice (no Charge with Meat)	1.00

1/2oz. do not include Chinese Souce (Tax)

## From CANTON and HONG KONG

### Main Dishes

41 鉄板牛柳	Soatseed Beef Tenderlair Flambé served in Sizzling Platter	10.95
42 雞翅	Sweet and Sour Sliced Chicken in Pineapple	8.50
43 雞肉	Sweet and Sour Pork in Pineapple	8.50
44 鴨肉	Deep-Fried Crispy-Skin Chicken	9.95
45 生菜	Stir-Fried Minced Quail and Bamboo Shoots served with Fresh Lettuce Leaves	9.95
46 西梅	Pan-Fried Lemon Chicken	8.95
47 金華玉樹雞	Boneless Chicken Steamed with Ham & Vegetable	9.95
48 雞肉	Stir-Fried Sliced Chicken and Shrimps served in Deep-Fried Taro Basket	9.95
49 雞肉	Stir-Fried Assorted Seafood served in Deep-Fried Taro Basket	10.95
50 百花燙北菇	Mushrooms Suffed with Minced Shrimp	9.95
51 豆瓣	Deep-Fried Sliced Grouper in Crabmeat Souce	8.95
52 五柳	Deep-Fried Whole Pickerel in Sweet & Sour Souce	14.95
53 清蒸魚	Steamed Whole Pickerel with Black Bean	13.95
54 烹魚	Stir-Fried Live Lobster with Black Bean Souce or with Ginger and Green Onion	16.95
55 魷魚	Deep-Fried Oysters	8.95
56 明蝦	Crispy Barbecued Duckling	11.95
57 八珍扒火肉	Braised Duckling with Assorted Meat	11.95
58 豐盛香	Crispy Duckling stuffed with Taro	11.95
59 百花燙三菌	Sauted Bean Curd stuffed with Minced Shrimps	7.50
60 鐵板燒	Sauted Shrimps in Black Bean Souce served in Sizzling Platter	12.95
61 拌腰	Sweet and Sour Shrimps in Pineapple	11.95
62 鮮魚	Pan-Fried Shrimps in Shell with Garlic	13.95
63 腰果	Stir-Fried Shrimp and Cashew with Vegetables	9.50
64 香葉	Stir-Fried Mixed Vegetables served in Deep-Fried Taro Basket	6.95
65 雪豆	Stir-Fried Shrimps with Fresh Snow Peapods	9.95
66 紗	Sauted Seasonal Assorted Chinese Vegetable	4.95
67 雪豆	Stir-Fried Scallops served in Deep-Fried Taro Basket	11.95
68 香魚	Shrimp Egg Foo Young	7.95
69 雞肉	Stir-Fried Filet of Dover Sole	17.95
70 雞肉	Stir-Fried Fish Rolls with Vegetable	17.95
71 雞肉	Shrimp Balls with Bird's Nest in Crab Meat Souce	13.95
72 雞肉	Pan-Fried Fresh Oysters in Crab Meat Souce	9.95
73 雞肉	Stir-Fried Sliced Chicken with Caudoupe	8.95
74 雞肉	Stir-Fried Beef Tenderlair in Black Bean Souce	10.50
75 雞肉	Stir-Fried Beef Tenderlair with Fresh Green Pepper	8.50
76 雞肉	Stir-Fried Filet of Grouper with Fresh Vegetable	8.50
77 雞肉	Stir-Fried Bar B Q Pork with Fresh Beansprouts	6.50

### From SZECHUAN

### Main Dishes

78 官保雞丁	Sauted Diced Chicken in Chilled Bean Paste	8.95
79 官保雞丁	Stir-Fried Diced Shrimp in Chilli Souce	9.95
80 麻婆豆腐	Sauted Bean Curd in Chilled Minced Pork Souce	6.95
81 魚香肉絲	Stir-Fried Shredded Beef Tenderlair in a Spicy Souce	8.50
82 雞肉	Sauted Shrimps and Crispy Rice in Tomato Souce	9.50

1/2oz. do not include Chinese Souce (Tax)

## From PEKING

### Peking Duck

It is one of the most sophisticated arts of Chinese cooking, usually prepared to serve from four to eight people. The most prized part is the crisp skin which is served with thin pancakes, green onions skin, then boiling water is quickly spread over the skin, which is then carefully dried. The dried skin is then coated with a mixture of syrup and soya souce before roasting. Following this appetizer, the duck meat is sautéed with vegetables and the remainder of the duck makes a wonderful soup with the addition of Tien Tsin cabbage.

### Main Dishes

83 北京燒鴨	Peking Duck (Crisp Skin Appetizer, Duck Souce and Sauted Duck Meat with Vegetable)	31.95
84 木須肉	MOO SHU PORK - Chinese Crepes with Shredded Pork and Cabbage	8.95
85 雞燙雞丁	Pan-Fried Diced Chicken and Cashews served with Soya and Hoiisin Souce	8.50
86 乾燒明蝦	Pon-Fried Shrimps in Sweet and Sour Souce	11.95
87 鐵板京都炸鴨	Sauted Pork Chops with Sweet and Sour Souce	8.95
88 鐵板西施鴨	Pan-Fried Black Bean Chicken Flambé served in Sizzling Platter	8.95
89 鐵板西施鴨	Sauted Braided Shrimps in Lemon Souce Flambé served in Sizzling Platter	11.95

## From OTHER FAR AWAY PLACES

### Main Dishes

90 日本炸大蝦	Tempuro - Deep-Fried Jumbo Shrimps and Vegetables (Japan)	11.95
91 印度涼拌鴨	Curry Chicken, Regular or Hot (India)	8.50
92 印度涼拌鴨	Curry Shrimps, Regular or Hot (India)	10.95
93 潘津亞龍坡	Steamed Fresh Lobster (Chin Chow)	16.95
94 士美地雞牌	Combination of Assorted Meat and Vegetables	8.50
95 沙爹牛柳	Stir-Fried Beef Tenderlair in Spicy Hot Souce (Singapore)	10.50

### Desserts

96 椰糖香蕉	Custard Banana Fritters (Peking) (for Two)	4.95
97 香芋豆沙	Almond Pudding with Fruit Cocktail (Peking)	1.95
98 新鮮三葉花	Dairy Fresh Authentic Chinese Soya Pudding served with Canadian Maple Syrup	1.95
99 青茶冰	Green Tea Ice Cream (Japan)	1.95
100 紅豆冰	Sweet Red Bean Sundae (Hong Kong)	2.95
101 金樽雪	Fresh Fruits in Season	1.95
102	Assorted Creamy New York Style Cheesecakes	2.75
103	Assorted Layer Cakes, Cafe au Lait, Cherries Amaretto, Black Walnut, Raspberry Nut Crumble	2.75

104 茉莉茶	Jasmine Green Tea, Japanese Green Tea (no Charge with Mead)	1.00
105 紅茶	Orange Red Tea, Ba Iav Red Tea, Oolong Red Tea (no Charge with Mead)	1.00

1/2oz. do not include Chinese Souce (Tax)

# Orient Express

CHEF'S SPECIAL

## NEW APPETIZERS:

Curried Beef Pastries (4) - available only on weekends  
'delightful flaky pastries with tasty curried beef filling'

2.95

Skewers of Malaysian Satay Beef Tenderloin  
'Strips of choice beef tenderloin with a spicy flavour, but not hot'

4.50

## NEW ENTREES:

Peking Style Spicy Crispy Duckling  
'Served in the famous Peking Duck tradition with hand made pancakes and savoury sauce'

12.50

3.95

Twice Cooked Spicy Pork  
'delicious pieces of pork in a very unique spicy sauce'

8.50

2.95

Spicy Shrimp Peking Style!

12.50

2.95

Crispy Vegetable Rolls - NEW!  
'Assorted Chinese Vegetables & Bamboo Shoots in a crispy coating'

8.50

2.50

Chinese Stuffed Green Peppers  
'exciting new recipe'

9.50

3.50

Peking Spicy Stir-fried Assorted Meats  
'a very exciting marriage of Shrimp, Chicken, Pork and Fish'

9.50

2.50

Stir-fried Beef with Pickled Young Ginger & Pineapple  
'sweet with pink baby ginger'

9.50

5.75

Sautéed slices of Chicken, Shrimp, Mushrooms and Asparagus

12.50

4.95

Peking Orange Beef

10.50

6.95

Seafood Szechuan Style (with hot peppers!)

12.50

4.50

## Soups

21 酸辣湯 Sour and Peppery Soup with Shredded Meat, Vegetables and Bean Curd (for Two) (Szechuan) .....

4.95

22 清蒸肉丸湯 Clear Soup with Shredded Pork and Pickled Vegetable (for Two) .....

4.95

23 七彩鴨絲羹 Shredded Duck Soup with Mushrooms and Bamboo Shoots (for Two) (Peking) .....

5.50

24 北京燶鴨湯 Seafood Soup and Mushrooms (for Two) (Peking) .....

5.50

25 什錦冬瓜湯 Diced Winter Melon with Assorted Meat Soup (for Two) (Peking) .....

5.50

26 竹筍雲吞湯 Wonton Soup (Canton) .....

2.50

27 西湖牛腩羹 Minced Beef and Egg White Soup (for Two) (Canton) .....

5.50

28 金燶碗仔翅 Shark's Fin Soup with Shredded Chicken (Canton) .....

6.95

29 雜燶燶柱羹 Shredded Chicken & Dried Scallop Soup (for Two) (Canton) .....

6.50

30 腰子三湯 Shrimp Ball Clear Soup with Bean Curd (Taiwan) .....

2.95

31 純素三湯 Shredded Abalone, Chicken, Pork and Ham Soup (Shanghai) (for Two) .....

6.95

## Pasta

32 香油餅 Green Onion Pancakes (Shanghai) .....

1.95

33 雪餅餡 Pan Fried Dumplings with Minced Pork Filling (Peking) .....

2.50

34 雪餅卷 Steamed Bread Rolls (Peking) .....

1.50

35 雪餅和喜 Pan Fried Rice Vermicelli with Diced Shrimp and Shredded Meat, Spicy (Singapore) .....

7.50

36 雪燶蟹粉麵 Braised Noodles with Crab Meat Sauce (Canton) .....

9.50

37 水燶粉絲 Orient Express Fried Choume Noodles (Canton) .....

9.50

38 水燶粉絲 Orient Express Fried Rice (Young Chow) .....

5.95

39 水燶粉絲 Orient Express Choume Noodles in Soup (Young Chow) .....

9.50

40 純素 雪餅 Steamed Rice (No Charge with Meat) .....

1.00

\*Price do not include Crispy Skin Tax

24.95

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